Cookshack, Inc.

OPERATOR'S MANUAL

Model FEC100
Fast Eddy's Oven

Version 06.1

Serial No:_____

Dear Cookshack Customer:

Your Model FEC100 FAST EDDY'S BARBEQUE OVEN will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with the smoker and it's operation. If you have a question or problem not covered in this book, call us at **1.800.423.0698** Monday through Friday, 9am till 4pm Central Standard Time. You may also e-mail us at info@cookshack.com. We invite you to join the **Cookshack Barbeque Forum** on our web site at www.cookshack.com which has high participation by both Cookshack customers and staff.

You must observe safe operating practices when using the smoker. Cookshack, Inc. assumes no responsibility for results of careless and/or dangerous operation of Cookshack smokers or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read and observe the following instructions thoroughly and completely before using your smoker! Be certain that you understand completely how it operates before attempting to use it.

This smoker oven is intended for use as a food smoker. It is not intended for any use not specifically described in this manual. Misuse of this smoker can result in serious injury and a fire hazard.

With these cautions in mind, enjoy your smoker and the delicious foods it will produce.

Sincerely

The Folks at Cookshack

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GENERAL INSTRUCTIONS

- This unit must be electrically grounded in accordance with your local codes, or with the National Electrical Code ANSI/NFPA 70-1990.
- Keep the oven free from combustible materials.
- Maintain a minimum clearance of 6" between front, back, and sides of oven and any other object.
- Never store or use gasoline or other flammable materials in the vicinity of this oven.
- ALWAYS disconnect the power prior to working on or servicing this unit.
- This oven is equipped with a 3-prong plug for your protection from a shock hazard. Always use a properly grounded 3-prong receptacle in combination with the plug provided.
- This unit must be properly vented and in an area where there is sufficient dilution of air to prevent a concentration of carbon monoxide from occurring.
- Fill the pellet hopper with only approved hardwood barbeque pellets (not heating pellets).
- If installed indoors, attach a flue to the flue pipe. Follow the codes applicable to your specific location.
- Prior to cooking in the oven the first time, it is necessary to cure it. To do so, run the oven with pellets for at least one hour at 300°F.

ELECTRICAL SPECIFICATIONS

- 110 Volt, 60 Hz, single phase, 4 amp service required.
- The fire-pot igniter use 200 watts.
- The auger motor and burner induction fan use 25 watts each.

MAINTENANCE

- Use foil to cover the drip shield and change after each use.
- Clean ash from the unit after approximately 60 hours of use.
- Clean the pellet slide frequently to prevent pellets from jamming before entering burner pot.
- Oil auger motor and draft fan with 3 in 1 oil every 6 months.
- If the grill is stored outdoors care should be taken to insure that water does not get into the hopper. Wood pellets expand greatly when they get wet and will jam your auger system.

CAPACITY PER LOAD

• Pork Butt	100 lbs.
• Brisket	80 lbs.
• Ribs	60 lbs.
• Chickens	24 ea.

SETTING THE COOKING TEMPERATURE

Your FEC100 has the new Cookshack IQ4 control system. This controller has the same great cook & hold features as the previous models of the IQ controller, but with an additional feature that allows you to cook with a meat probe. This optional probe plugs into the unit and allows you to set the internal temperature to which you want the product cooked. If you did not purchase the meat probe with your unit, call Cookshack Customer Service at (800) 423-0698 to order your probe.

Directions for using the Controller

1.Turn Master Switch ON.

2.Choose the desired mode by pressing the MODE button while simultaneously pushing the up or down arrow until the desired mode flashes: Cook Mode for standard operation, which automatically drops into the preset hold temperature after the preset cooking time is reached; Probe Mode if cooking with the optional meat probe. The default mode is Cook Mode.

3.If using the Cook Mode, set cooking time by pressing and holding the COOK TIME button while using the ADJUST TIME OR TEMP buttons to change settings.

4.Set cooking temperature by pressing and holding the COOK TEMP button while using the ADJUST TIME OR TEMP buttons to change settings.

5.Set holding temperature by pressing and holding the HOLD TEMP button while using the ADJUST TIME OR TEMP buttons to change settings.

6. Press START.

7. If using the Probe Mode, set probe temperature by pressing and holding the PROBE TEMP button while using the ADJUST TIME OR TEMP buttons to change settings.

8. Set holding temperature by pressing and holding the HOLD TEMP button while using the ADJUST TIME OR TEMP buttons to change settings.

9.Press START

To use the meat probe, simply insert the jack into the covered RCA receptacle on the controller panel. Run the probe cable into the oven on the hinge side of the door, and place the probe into the thickest part of the meat. (Be certain that the tip of the probe is not touching a bone.) Shut the door when this is done. The oven will cook at the set cooking temperature until the internal temperature of the meat reaches the temperature at which the probe is set. At that point the controller will change to the set holding temperature and remain there until the unit is manually shut down. An audible signal indicates that the cook cycle is complete and that the oven is going to the Hold Temperature Mode.

When the controller switches into the Hold Temp (regardless of cooking mode) the set Hold Temp will be maintained until the controller is manually shut off.

During both modes of cooking the LCD display of the IQ continually displays oven status after the cook cycle has been started. Using these features any kitchen staff can easily determine the status of the load in progress.

Please note that the oven temperature displayed while the oven is running is the actual air temperature inside the oven. The probe temperature displayed is the internal temperature of the product. In order to see the set cooking temperature, probe temperature, or holding temperature, briefly press the corresponding button.

The IQ controller is equipped with two **preset buttons** for easy selection of common settings for popular foods. Pressing the button marked Ribs/Chickens will make the following settings:

Cook Temp 224°F

Hold Temp 140°F

Cook Time 3 hours

Pressing the button marked Briskets will make the following settings:

Cook Temp 224°F

Hold Temp 140°F

Cook Time 12 hours

Once one of these preset buttons has been pushed you may start a Cook cycle using these settings by simply pressing Start.

The IQ controller is equipped with a power backup system to prevent your Smoker from 'forgetting' what it is doing in the case of a power failure. The IQ will wait out power failures of up to 2 minutes and resume normal cooking. This backup system means that turning off the Master Switch will not cause the IQ to forget its current instructions. The **reset button** may be used to clear these current instructions and cause the IQ to start over from the beginning.

Recommended cooking times and temperatures are based on full loads with no holding cycle. Larger or smaller loads or the addition of holding time may require adjustment of cooking time and temperature.

When you think the product is finished, turn the switch to the OFF position. Wait ten minutes before opening the oven door to check the product for doneness. When the product is done to your satisfaction, remove from the smoker.

OPERATING INSTRUCTIONS

- Always be sure that the baffle plate is clean, and is in place over the fire pot. **DO NOT ALLOW GREASE TO BUILD UP ON THE BAFFLE.**
- During first firing place one handful of pellets in fire pot before turning unit on. This will prime the unit and allow for a faster start. PLEASE FOLLOW THIS PROCEDURE EACH TIME THE UNIT HAS RUN OUT OF PELLETS.
- The pellets initially dropped into the pot will then be ignited.
- In the event there should be a failure with the igniter system, use the following manual lighting instructions:

∗Pour 1/2 cup pellets into the fire pot.
∗Squirt approximately 2 tablespoons of alcohol gel into the fire.
∗Ignite with a match.
∗Never attempt to squirt alcohol gel onto burning embers to further ignite them. This has the potential of serious injury.
∗Let the pellets burn for 4-5 minutes.
∗Set the controller at 180 degrees.

- Always warm the oven up to at least 180 degrees prior to cooking. This should take approximately 10 to 15 minutes.

SHUT DOWN PROCEDURE

◊Turn power switch on controller to "OFF" position.
◊**DO NOT OPEN THE DOOR FOR 10 MINUTES AFTER SHUT DOWN.**

SAFETY REQUIREMENTS

- ALWAYS disconnect power before any maintenance is performed.
- Use this smoker in a well-ventilated area.
- Never use a high pressure washer around the electrical components of this oven.
- Always use a grounded 3-prong plug and receptacle.

USE ONLY FOOD GRADE 100% HARDWOOD BARBECUE PELLETS! USING HEATING FUEL GRADE PELLETS CAN CAUSE CONTAMINATION OF FOOD THAT IS BEING COOKED. ADDITIONALLY IT CAN CONTAMINATE YOUR SMOKER AND CAUSE A FIRE HAZARD!

PLEASE NOTE! USING ANY TYPE OF PELLETS OTHER THAN 100% HARDWOOD BARBEQUE PELLETS WILL VOID THE WARRANTY ON THIS SMOKER!

IMPORTANT! Close the oven door using all latches when the oven is on. Failure to close door may allow the release of large amounts of smoke and result in smoke damage to your building. Failure to follow this practice will void the warranty on this smoker!

KEEP AN APPROVED, FULLY CHARGED FIRE EXTINGUISHER NEAR AT HAND AT ALL TIMES!

APPENDIX A

Two Year Limited Warranty

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

PROCEDURES

1. Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.
2. The Limited Warranty extends to the original purchaser only.
3. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (See Appendix B for additional information regarding this procedure.).
4. The Limited Warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.
5. There are no expressed warranties other than the limited warranty stated herein above. No warranties whether expressed or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.
6. Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800)765-3669.

APPENDIX B

Warranty Procedures

If you have merchandise that you believe is defective please call Cookshack, Inc., at (580) 765-3669 and ask to speak to a Customer Service Representative (CSR). Have your smoker oven model and serial number available, if applicable. The CSR will take the information you provide and make a determination regarding the solution to the problem. It is Cookshack, Inc.'s, option whether to replace or repair defective merchandise. If you are told that your merchandise will be repaired or replaced under warranty, the following actions will be initiated:

1. The CSR will issue a Return Merchandise Authorization (RMA). This authorization is assigned a number which is used to track the merchandise being returned. Please do not return any merchandise to Cookshack, Inc. without first obtaining this authorization and RMA number. To do so will delay the appropriate resolution of the issue(s) in question. In some cases the CSR may mail you a form with an RMA number included. This form will ask you to detail why it is felt that the merchandise needs to be repaired or replaced. This merchandise must be received by Cookshack, Inc. within 30 days of the issue date of the RMA.

2. Package the merchandise in its original packaging, if possible. If this is not feasible, use equivalent packaging to ensure the safe return of the items. You assume the risk of any loss or damage that occurs during transit due to improper packaging of the merchandise being returned.

3. Using a permanent magic marker clearly write the RMA number on the outside of the packaging. This enables personnel in Receiving to identify the merchandise and initiate the repair or replacement procedures authorized by the CSR.

4. Ship the merchandise to Cookshack, Inc., 2304 N. Ash St., Ponca City, OK 74601, shipping prepaid, F.O.B. destination. At the discretion of the CSR, Cookshack, Inc. may issue a UPS Call Tag. In this case the return freight will be paid by Cookshack.

5. In some cases, at Cookshack Inc.'s option, replacement merchandise may be shipped to you prior to our receipt of the defective merchandise. In this instance you will be invoiced for the replacement merchandise upon shipment. Credit for this charge will be issued to you upon our receipt of the defective product.

6. Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after the RMA is issued; if it is damaged due to abuse, misuse, misapplication, or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RMA number; is not in clean condition; is not complete; is damaged or lost in transit. Inspection performed upon receipt of the product can override the initial decision regarding repair or replacement made by the CSR.

7. Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping in excess of normal ground service.

APPENDIX C

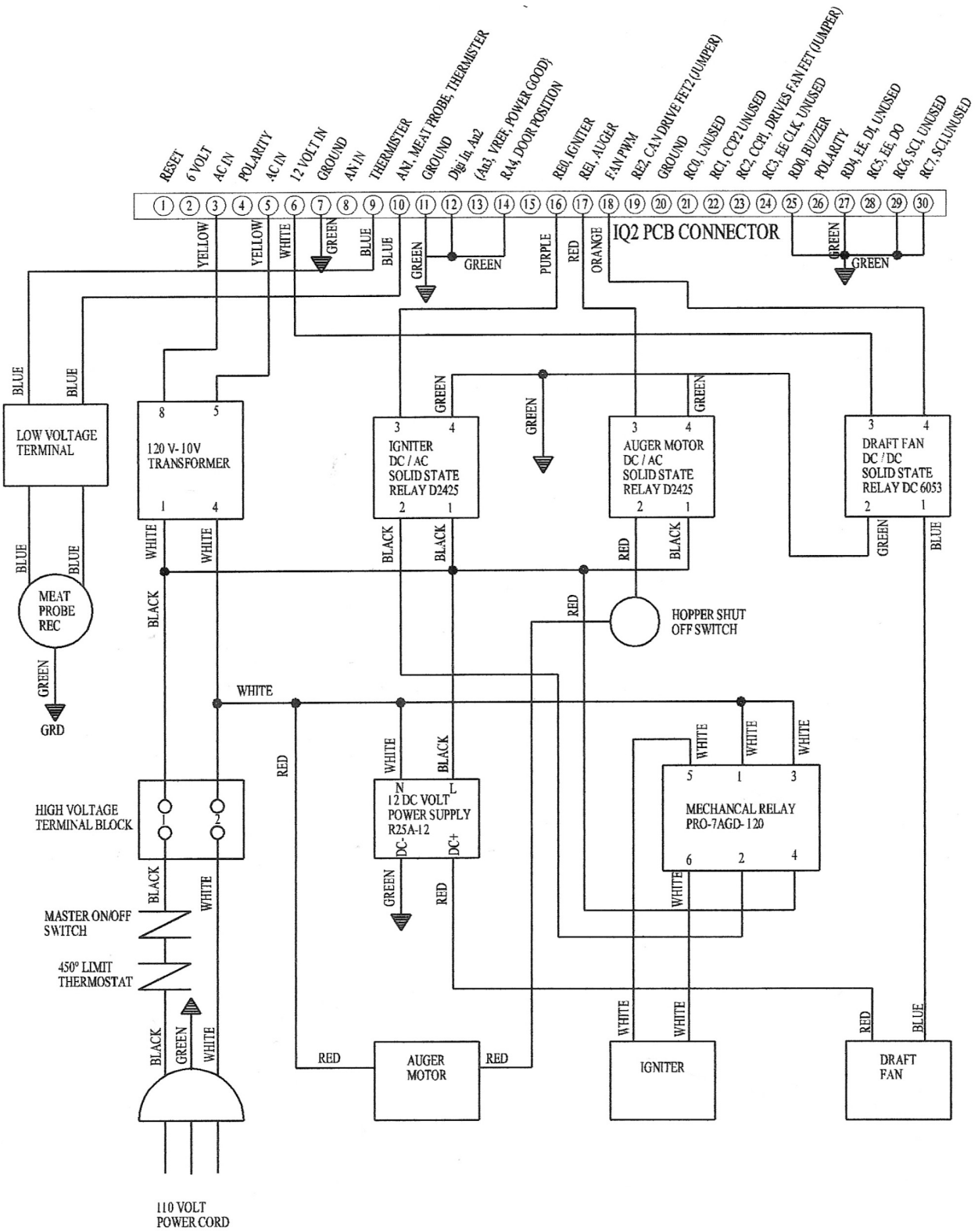
National Service Policy

Cookshack, Inc.'s National Service Policy is to build quality equipment with easy serviceability. Because of the ease in serviceability, Cookshack does not have National Service Companies to repair their equipment. This allows each restaurant to use the service company of their choice.

If your unit needs repairs, please contact your preferred local service company. If warranty work is deemed necessary, equipment owners should have their local service company contact Cookshack, Inc. for authorization to perform the repairs at (580) 765-3669.

APPENDIX D

IQ4 Wiring Diagram



APPENDIX E

Fast Eddy's by Cookshack
Model FEC100